

we have trawls, gill nets, seines, beam trawlers, even electricity is being experimented with as a means of killing more fish. No wonder all the food fishes are growing scarcer and scarcer and the dogfish more plentiful because the latter variety are not taken but are left to multiply. I feel safe in saying that if a close time could be placed on the fisheries for a term of years, eventually the food fishes would regain their lost standing and would inhabit the ocean in the same proportion to the dogfishes that they did before modern fishing methods decimated them. But a close season is not necessary. Utilize the despised dogfish as a food fish the same as you utilize the cod, haddock and hake.

"For many years the dogfish has been served on my table the same as other fish are served. I have eaten him fresh, either fried or baked, salted, canned in oil like ordinary sardines and canned in a mustard dressing. Dogfish cake made of the eggs instead of hens' eggs is delicious. But here is the proof."

Dr. Kincaid produced from one package of paper-wrapped exhibit what looked to be ordinary salt or stripped fish. At his recommendation I tasted it, and, resolved to be just, I forgot the word "dog," and tried to make myself believe it was the genuine article. Honestly compels me to state that if I had not known it was dogfish I should never have questioned its being the real salted cod or pollock. Possibly, the flesh was a bit more oily and possessed the faintest strong taste. But I am half inclined to believe that this was due to my expectancy of finding such things rather than to their actual existence.

Even Dogfish Are Available.

"Here are three kinds of cake," continued the doctor. "One was made with hens' eggs, the other with no eggs and this one with dogfish eggs. At my house we think the dogfish cake much the nicest." It was certainly palatable with no suggestion of a fishy flavor.

"Now I am going to test your bravery," smiled Dr. Kincaid. "Here is a nice dogfish egg that I had Mrs. Kincaid boil before I left home. I am going to ask you to sample it. We consider it a great delicacy." He sliced off from the egg, which was about three inches long and as big around as a broom handle, a good-sized chunk and then a smaller piece. He ate the large piece with great gusto and then looked at me inquiringly. As the last vestige of the egg slid past my perfectly good larynx the doctor nodded approvingly and gravely handed me three or four peanuts as a chaser. The egg was of about the consistency of a hard cream cheese and while of a rather peculiar flavor was by no means objectionable. Still I did not refuse the peanuts.

"My piece-de-resistance is right here," said the doctor lastly as he produced a can and can opener. "Dogfish done up in mustard as they sometimes do sardines. I have some cans at home in plain oil and some in the mustard. I happened to bring along one in mustard. I don't know just how long this can has been in the cellar—three or four years, I think. I have sent many a can out of the same lot to my children in college and they and their friends have pronounced them delicious."

And It Was Good.

There was certainly no fault to be found with the article the doctor dis-

played. A person would not have to be unusually hungry to find these canned dogfish very palatable. In fact, I feel in duty bound to express the opinion that dogfish served under any other name would be accepted readily as a safe and sane article of diet.

"I do not pretend to say that dogfish is as high grade a fish as the salmon," admitted Dr. Kincaid, "any more than I would compare a chuck steak with a sirloin, but I do claim that it is a cheap, palatable, nourishing and pleasing fish to eat and I think I have eaten enough of them to know what I am talking about."

Irving A. Field of the United States says the smooth dogfish is a bottom feeder, preying mostly upon crabs, lobsters and other crustaceans. It does not run in schools, as does the horned dogfish, which goes in enormous numbers preying upon the large schools of herring; mackerel, and upon fish caught upon the trawler's line. "In composition the flesh of the smooth dogfish is free from oil, resembling closely the cod," says Mr. Field. "The horned dogfish on the other hand contains a large percentage of oil and in this respect most closely resembles the salmon. From the standpoint of palatability I have good testimony that the fresh smooth dogfish is just as good as flounder, halibut or any other of the standard food fishes. I have had the fish served several times in various ways at the mess of the Marine Biological Laboratory, at one of the private boarding houses in Woods Hole, and in a number of private homes. In all cases, whether or not the persons knew that they were eating, favorable comments were made as to the texture and flavor of the fish. Not one adverse criticism was heard. Concerning the flavor of freshly prepared horned dogfish I cannot speak from personal experience, but there is abundant testimony that it is good. Both species are nutritious and boneless and are therefore a safe food for both the young and the aged."

A majority of the New England coast fishermen still strongly favor a bounty and reduction works at frequent points along the coast with governmentally operated collecting boats, as a means of ridding the sea of the pests. The Bureau of Fisheries and many scientific experimenters pronounce them a food fish as easily digested as any other fish; abundant and ridiculously cheap. Undoubtedly their problem is how to put the fish on the market without an offensive label and at the same time meet the spirit and the letter of our Federal and State pure food laws. It is a big problem and pending its solving the dogfish are doing their best to depopulate the sea of its recognized food fishes. Unless the solution is found soon, they will surely succeed.

TODAY'S RECEIPTS 2,000,000 POUNDS

This morning's arrival list here was a big one, including three British crafts with green fish, in addition to the local fleet arriving from every branch of the industry.

Sch. John Hays Hammond from Cape Sable, brought a nice halibut fare. It is Capt. Spinney's first trip since Capt. McLeod relinquished command and veteran killer showed that he is still there for he secured his trip in 18 days. His halibut was of the very best and sold to the New England Fish Company.

The Gorton-Pew Fisheries Company alone has a million and a half pounds of the morning's receipts. The British schooners Goldie Bell, Arabia, Meteor, and their own craft the Ella G. King, have Newfoundland cargoes of salt cod. Other arrivals are schooners Gossip via Portland; Premier from Quero with 50,000 pounds salt cod; Claudia, Georges handlining, 40,000 pounds salt cod; Laura and Marion, Beaux Harbor, N. B., 1400 quintals cured hake; Laura and Marion, Maine ports, cured fish. In addition to these a big fleet of seiners are also in.

Bluebacks showed up Sunday and yesterday, some 800 barrels in all being landed here.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

British sch. Goldie Bell, St. Jacques, N. F., 392,000 lbs. salt cod, 650 lbs. halibut, 2 bbls. pickled herring.

British sch. Arabia, Lamaline, N. F., 281,512 lbs. salt cod, 3 bbls. and 2 boxes codfish.

British sch. Meteor, Bay of Islands, N. F., 460,000 lbs. salt cod, 90 qtls. cured cod, 17 casks cod oil, 12 bbls. cod tongues, 6 bbls. caplin.

Sch. A. Platt Andrew, Quero Bank, 110,000 lbs. salt cod.

Sch. Ella G. King, Ingonish, C. B., 235,000 lbs. salt cod, 12 bbls. salt mackerel, 8 bbls. cod oil.

Sch. Lillian, South West Harbor, cured fish.

Sch. Gossip, via Portland, 13,000 lbs. fresh fish, 3000 lbs. salt cod.

Sch. Premier, Quero Bank, 50,000 lbs. salt cod.

Sch. Laura and Marion, Beaux Harbor, N. B., 1400 qtls. cured hake.

Sch. John Hays Hammond, Cape Sable, 20,000 lbs. fresh halibut, 10,000 lbs. fresh fish.

Sch. Claudia, Georges handlining, 40,000 lbs. salt cod.

Sch. Mary J. Ward, shore, 10,000 lbs. fresh fish.

Sch. Frances J. O'Hara, Jr., 40,000 lbs. salt mackerel.

Str. R. J. Killick, seining, 5,000 lbs. salt mackerel.

Str. Lois H. Corkum, seining, 5,000 lbs. salt mackerel.

Sch. Constellation, seining, 54,000 lbs. salt mackerel.

Sch. Clintonia, seining, 3 bbls. mackerel.

Sch. Harvard, seining, 50 bbls. mackerel.

Sch. Nellie Dixon, seining, 22,000 lbs. salt mackerel.

Sch. Victor, seining.

Str. Thelma, seining, 18 bbls. mackerel.

Sch. Ralph L. Hall, seining.

Sch. Arabia, seining.

Arrived Monday.

Str. Beatrice E., seining, 90,000 lbs. fresh bluebacks.

Str. Mascot, seining, 100 bbls. bluebacks.

Str. Gertrude T., seining, 40,000 lbs. fresh bluebacks.

Str. Bryda F., seining, 80 bbls. bluebacks (went to Boston).

Arrived Sunday.

Str. Nora B. Robinson, seining, 100 bbls. fresh bluebacks.

Str. Herbert and Emma, seining, 100 bbls. fresh bluebacks.

Str. Scout, seining, 70 bbls. bluebacks.

Str. Unknown, seining, 70,000 lbs. fresh bluebacks.

Str. Doris, seining, 70 bbls. bluebacks.

NORWAYS WILL NOT BE CHEAP

"It does not look as if the prices for Norway mackerel will be very cheap, nor will the supply be very large," said a representative New York handler early this week.

Liverpool, England, August 22.—Irish mackerel fishing: Shipments this week, to Boston, 400 bbls.; all other ports, 627 bbls. Fishing poor.

Catch of mackerel in Norway, August 21.—Landed from the North Sea, salted for export to America, for the week ending August 1, 1914, 378 bbls.; total to date, 378 bbls. Same week last year, 163 bbls.; total to date, 163 bbls.

Sea-packed mackerel caught in North Sea, salted for export to America, for the week ending August 1, 1914, was 664 bbls.; total catch to date, 1042 bbls. The catch was landed in 11 boats. The total catch to date, for the year 1913, by 14 boats, amounted to 443 bbls.; in 1914, for the year, 5633 bbls.

Cables from Norway say the fishing has stopped. Whether on account of the fish having been overfished or whether it has been stopped because the fishermen thought it too dangerous to go out under present circumstances is not clear, but the fact remains that there have been no firm prices as yet for Norway mackerel. A few lots have been bought at exorbitant prices, but the quality of the lots bought so far is not at all satisfactory, and the fine, fat fish by any means. Gazette.

Sept 6, Sunday
7th Labor Day
No papers in above dates

Sept. 8 HEAVY RECEIPTS AT BOSTON TODAY

Boston's arrival list this morning was also heavy, some nice fares of groundfish being in. On account of the market, however, several trips will probably be sent to split. Sch. Elizabeth W. Nunan with 107,000 pounds, mostly hake, did not take off her hatches, leaving the pier for this trip to split.

The market seems to be well supplied with swordfish at present, for while there was but a single trip in, 10 cents a pound was the most it would bring.

Prices quoted were \$2 to \$2.10 a hundred pounds for haddock, \$6 to \$8.50 for large and \$1.80 to \$2 for market cod, \$1 to \$2 for hake, \$2 to \$2.50 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Sadie M. Nunan, 3000 cod, 58,000 hake.
Sch. Lillian, 3000 haddock, 21,000 cod.
Sch. Emily Sears, 500 haddock, 500 cod, 7000 pollock.
Sch. Actor, 10,000 pollock.
Sch. Laura Enos, 4000 pollock.
Sch. Matthew S. Greer, 28,000 haddock, 14,000 cod, 7000 hake, 2500 pollock.
Sch. Surf, 57,000 haddock, 700 cod.
Sch. Ellen and Mary, 35,000 haddock, 1000 cod, 12,000 hake.
Sch. Margaret L., 3500 lbs. small fresh mackerel.
Sch. Anna, 23 swordfish.
Sch. Breaker, 54,000 haddock, 17,000 cod.
Sch. Pontiac, 35,000 haddock, 18,000 cod, 30,000 hake.
Sch. Grances S. Grueby, 47,000 haddock, 16,000 cod, 13,000 hake.
Sch. Ethel B. Penny, 28,000 haddock, 3000 cod, 5000 hake.
Sch. Mary C. Santos, 50,000 haddock, 22,000 cod, 35,000 hake.
Sch. Lucania, 30,000 haddock, 20,000 cod, 13,000 hake.
Sch. Delphina Cabral, 30,000 haddock, 10,000 cod, 14,000 hake.
Sch. Progress, 26,000 haddock, 18,000 cod, 4000 hake.
Sch. Good Luck, 3000 haddock, 26,000 cod.
Sch. E. C. Hussey, 2000 haddock, 18,000 cod.
Sch. Etta Mildred, 3000 haddock, 27,000 cod.
Sch. Elizabeth W. Nunan, 7000 cod, 30,000 hake, 20,000 cusk.
Haddock \$2 to \$2.10 per cwt.; large cod, \$6 to \$6.50; market cod, \$1.80 to \$2; hake, \$1 to \$2; pollock, \$2 to \$2.50; swordfish, 10c lb.; small fresh mackerel, 12 1/2c lb.

Imports from Norway.

From Christiania, Norway, came the largest consignment Friday that has entered the New York port in some time. There were thousands of barrels of sardines, hundreds of barrels of herring and mackerel, and several hundred barrels of oil list on the manifest of the steamship.

Sept. 8 SAW MACKEREL AT CAPE NORTH

Quite a bunch of the seiners made port during the past three days with little or no fish. The largest trip is that of sch. Constellation which has 54 barrels salt mackerel.

At Boston today, one mackerel fare was reported, steamer Margaret L. having 3500 pounds of small fresh fish which sold at 12 1-2 cents a pound, the highest price paid this summer.

Quite a body of fish is reported, in North Bay and vicinity. William Price of sch. Manomet engaged in swordfishing says he sighted good-sized bodies of mackerel in the Gut of Canso and around Cape North and Ingonish.

Two more of the seining fleet which will now fit for mackerel trips to the North Bay are sch. Ralph L. Hall, Capt. Frank Hall and sch. Arabia, Capt. Frank Enslow.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large \$5 per cwt.; medium, \$4.25; snappers, \$3.00.
Georges halibut, codfish, large, \$5; medium, \$4.25.
Eastern halibut codfish, large, \$4.25; medium, \$3.75; snappers, \$3.
Salt trawl bank codfish, large, \$4; medium, \$3.50.
Salt drift codfish, large, \$4.50; medium, \$4.
Cush, large, \$3; medium, \$2; snappers, \$1.50.
Flitched halibut, 8 1-2c, 6c and 3c per lb.
Hake, \$1.80.
Pollock, \$1.75.
Haddock \$2.50.
Salt medium mackerel, \$18 and \$20 per bbl.

Fresh Fish.

Splitting prices:
Haddock, \$1.10 per cwt.
Western cod, large, \$2.40; medium, \$2; snappers, 75c.
Eastern cod, large, \$2.15; medium, \$1.85; snappers, 75c.
Drift cod, large, \$2.40; medium, \$2.
All codfish, not gilled, 10c per 100 pounds less than above.
Hake, \$1.30.
Cusk, large, \$1.65; medium, \$1.20; snappers, 50c.
Pollock, 90c.
Small pollock, 60c per bbl.
Fresh halibut 10c per lb. for white, 6 1-4 for gray.

Large shore herring, \$3 per bbl. for salt; \$2 t freezer; \$1.75 to salt.
Fresh mackerel, 25c each for large, 18c for medium, 5c per lb. for tinkers.
Whiting, 60c per bbl.

Halibut Sale.

The halibut fare of sch. John Hays Hammond sold to the New England Fish company for ten cents per pound for white and six and one quarter cents for gray and the fare of sch. Richard sold to the American Halibut company at the same figure.

Sept. 8 EXPECTING US TO TAKE MUCH FISH

Says the St. John's, N. F., Trade Review:

At the beginning of the week tallow dry codfish was quoted at \$5 per quintal. It moved up as the days went on, and some firms in the city are now offering \$6 per quintal. At this figure several firms have dropped out, in the belief that present conditions do not warrant them giving that sum. Many shrewd business men are of opinion, that the fisherman who sells at \$6 will be doing the wise thing. With present risk of marketing, exchange difficulties, increased freight and insurance rates, the merchant who buys at \$6 this year, is in exactly the same position as he would be last year paying \$7.30 for the goods. Most of the fish being held back at present by fishermen, will come into market all in a bulk later on, and the desire to sell may tend to force prices even below \$6 per quintal.

U. S. Fish Market.

We have every hope, however, that the United States will take a good deal of our late caught salt bulk fish in a few weeks. Fortunately all our fish was caught late this year, and we have less dry fish relatively than for many years at this date. One reason for anticipating a good market in the United States for salt bulk this fall, is the abnormally high prices for meat in that country at present. It is noted by food economists in the United States that, as the price of meats ascends in that country, the consumption of fish always increases, and there is no reason why the same conditions would not apply now.

Labrador Fish for U. S.

In view of the fact that most of our Labrador catch will be brought to the Newfoundland coast this season, we would suggest that an effort be made to place some of it in the United States market. There would be no drying required, but a good deal of it would have to be taken out of the ship's hold and re-washed, for our Yankee friends call for a particularly white and clean article. Some Straits caught fish has already been sold this season in the United States, and all things considered, the shippers came out of the venture fairly well. It is well to remember, when on this subject, that the Americans deal on a straight cash basis, and deferred payments and exchange difficulties do not exist in their trade connections.

Portland Fishing News.

About 4000 pounds of the finest mackerel seen here this season were brought in Friday by the fishing steamer Elthier, which picked them up off Boon Island. The fish averaged about three pounds, and it is believed there is quite a body of mackerel in that locality. Another fishing steamer coming in Friday was the Alice, Capt. George Rice, who reported making a capture of 100 barrels of bluebacks the day before which he sold to another vessel, and while chasing the fish in among the rocks had his seine badly torn.

Sept. 9. 153 CAPT. THOMAS HAS GOOD CATCH

Several Crafts Here Also With Fresh Fares for the Splitters.

Sch. Thomas S. Gorton, Capt. William Thomas, is here this morning with another nice fare of fresh cod, after three weeks absence, hailing for 115,000 pounds.

Other arrivals are schs. Elizabeth W. Nunan, Etta Mildred, Good Luck and Sadie M. Nunan, down from Boston with fresh fares to split and sch. Rex over from Portland with her fare of shack.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Elizabeth W. Nunan, via Boston, 107,000 lbs. fresh fish.
Sch. Etta Mildred, via Boston, 30,000 lbs. fresh fish.
Sch. Good Luck, via Boston, 20,000 lbs. fresh fish.
Sch. Sadie M. Nunan, via Boston, 40,000 lbs. fresh fish.
Sch. Thomas S. Gorton, Quero Bank, 115,000 lbs. fresh cod.
Sch. Rex, via Portland, 75,000 lbs. fresh fish.

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